

Homemade Desserts, Ice Cream & Cheeses

Homemade Desserts - £6.25

Sticky Toffee Pudding

With Toffee Sauce and Homemade Salted Caramel Ice Cream

Lemon Posset

Served with Glace Cherry Shortbread and Peach Grit

Mars Bar Cheesecake

Fabulous, amazing Mars Bar Cheesecake, served with White Chocolate Ice Cream

Plum Crumble (baked to order allow minimum 15 minutes)

Victoria Plum Compote, topped with our Ginger Crumble and served with a Jug of Real Custard

Profiteroles

Filled with Freshly Whipped Cream and Served with Chocolate Sauce and Berries



Ice Cream Palette (GF) - £5.95

Your Choice of 3 Scoops:

Vanilla, Chocolate, White Chocolate & Honeycomb, Salted Caramel, Rhubarb & Custard, Raspberry Ripple
Presented on an Artists' Palette with Fruit Coulis, Peach Powder

Local Cheeses

Your Choice of Three Cheeses £7.50 or Five Cheeses £9.50

Served with Cheese Biscuits, Chutney & Fruit

Shropshire Blue: Colton Bassets award winning Shropshire Blue

10-month Mature Cheddar: Local Cheese, Lovingly Made by Hand

Somerset Brie: Creamy & Original, better than French

Hereford Hop: Local Cheese, Textured and Hoppy

Y-Fenni: Textured Cows Milk Cheese with Mustard Seeds and Ale

"Bill's" Smoked Cheddar: 10-month Mature Cheddar Smoked by Bill Chapman



Why Not Try a Glass of Tawny or Ruby Port with Your Cheese?

Please let us know of any special dietary requirements, as we may have to alter the way some items are produced.

We try to produce as much gluten free food as possible. Regarding allergies, please speak to a chef.

Booked tables always have priority. On busy days, our food may be subject to a short wait.